**AMENDMENTS TO THE CLAIMS** 

1. (Canceled)

2. (Currently Amended) A process according to claim 4 21, wherein the carrier is a cellulose-

based material.

3. (Currently Amended) A process according to claim 4 21, wherein the flavouring is

encapsulated by a capsule that is soluble in water within a predetermined temperature range.

4. (Currently Amended) A process according to claim  $\frac{1}{21}$ , wherein the flavour flavouring is

encapsulated in a polysaccharide that has adhesive properties.

5. (Previously Presented) A process according to claim 4 wherein the polysaccharide is a

modified starch that has adhesive properties.

6. (Previously Presented) A process according to claim 5, wherein the modified starch is an n-

octenyl succinate modified starch.

7. (Canceled)

8. (Currently Amended) A process according to claim  $\pm 21$ , wherein the flavouring is

encapsulated by a capsule that is frangible within a pre-determined temperature range.

9. (Original) A process according to claim 8, wherein the flavouring in the capsule is designed

to increase in internal vapour pressure within said pre-determined temperature range so as induce

rupture of said capsule.

10. (Previously Presented) A process according to claim 8, wherein the capsule has a gum-

based coating that is designed to weaken in said temperature range so as to induce rupture of said

capsule.

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19. (Previously Presented) A process according to claim 9, wherein the capsule has a gum-

based coating that is designed to weaken in said temperature range so as to induce rupture of said

capsule.

20. (Canceled)

21. (New) A process for producing a beverage product that is used to make a flavoured or

aromatised infusion, said process comprising the steps of:

preparing an emulsion of a flavouring and an encapsulant material suitable to produce

encapsulated flavour particles;

applying the emulsion to a porous carrier using a metered printing process so as to

control the distribution of particles onto the carrier allowing the emulsion to dry such that the

encapsulant material adheres directly to the porous carrier; and

introducing a product to be infused into the carrier.